

We claim:

- 1 A liquid nutritional formula comprising:
 - a) a protein system which provides at least 16% of the total calories of said formula, in which said protein system contains
 - 5 i. A source of caseinate protein, present in the quantity of about 40 w/w% to about 95 w/w%, based upon the total protein content of the nutritional, and,
 - ii. a stabilizing protein selected from the group consisting of vegetable protein and whey protein, in which said stabilizing protein is present
 - 10 in the quantity of about 5w/w% to about 60w/w%, based upon the total protein content of the nutritional;
 - b) a source of fat providing at least 25% of the total calories of said nutritional;
 - c) a source of carbohydrate providing at least 30% of the total calories of said nutritional, and;
 - 15 d) at least 8 grams per liter of a source of fiber.
2. The liquid nutritional of claim 1 in which said caseinate protein is selected from the group consisting of sodium caseinate, calcium caseinate and, hydrolyzed caseinate.
3. The liquid nutritional according to claim 1 in which said vegetable protein is soy.
4. The liquid nutritional according to claim 1 in which said stabilizing protein is whey.
- 20 5. The liquid nutritional according to claim 1 in which said protein provides from 16% to about 28% of total calories of said nutritional.
6. The liquid nutritional according to claim 1 in which said caseinate is present in the quantity of from about 60 to 85w/w %, based upon the total protein content of the nutritional.
- 25 7. The liquid nutritional according to claim 1 in which said stabilizing protein is present in the quantity of from about 15 to about 40w/w% based upon the total protein content of the nutritional.
8. The liquid nutritional according to claim 1 in which said fat source provides from about 25% to about 50 % of total calories.
- 30 9. The liquid nutritional according to claim 1 in which said carbohydrate provides from about 30% to about 60 % of total calories.
10. The liquid nutritional according to claim 1 in which said fiber provides a source of fiber selected from the group consisting of soluble fibers and insoluble fibers.

11. The liquid nutritional according to claim 1 in which said source of fiber is selected from the group consisting of gum arabic, carboxymethyl cellulose, guar gum, konjac flour, xanthan gum, alginate, gellan gum, gum acacia, citrus pectin, low and high methoxy pectin, modified cellulose, oat and barley glucans, carrageenan, psyllium, soy polysaccharide, oat hull fiber, pea hull fiber, soy hull fiber, soy cotyledon fiber, sugar beet fiber, cellulose, corn bran and hydrolyzed forms of the listed fibers.
12. The liquid nutritional according to claim 1 in which said nutritional has a caloric density of at least 1 kcal/ml to about 2 kcal/ml.
13. The liquid nutritional according to claim 1 in which said fat source is selected from the group consisting of soy oil, olive oil, marine oil, sunflower oil, high oleic sunflower oil, safflower oil, high oleic safflower oil, fractionated coconut oil, cottonseed oil, corn oil, canola oil, palm oil, palm kernel oil and mixtures thereof
14. The liquid nutritional according to claim 1 having a caloric density of at least 1.2 kcal/ml.
15. A method for reducing creaming in a nutritionally complete liquid formula comprising:
 - a) Incorporating into said nutritional a source of protein including at least two different proteins,
 - i. in which one protein is a caseinate protein, present in the quantity of about 45w/w% to about 85w/w%, based upon the total protein content of the nutritional,
 - ii. and a second protein is a stabilizing protein selected from the group consisting of soy protein and whey protein, in which said stabilizing protein is present in the quantity of about 15w/w% to about 55 w/w%, based upon the total protein content of the nutritional.